



GROUNDWORK

technical info

VARIETAL

picpoul

VINTAGE

2019

APPELLATION

paso robles

PRODUCTION

175 cases

VINEYARDS

71% beato, 29% derby

ALCOHOL

12% by volume

RELEASE DATE

april 1, 2020

FERMENTATION

fermentation started in the vineyard with native yeast,
100% carbonic maceration for 12 days on skins

SERVING RECOMMENDATION

Chill in refrigerator 20 min, open bottle, cheers!

impromptu.

This Picpoul embodies the ethos of an open mind.
Allowing creativity to trump agenda,
and nature to take its course.

tasting notes

ruby red grapefruit pith,
Jasmine Pearl Green tea, fruit loops,
apricot, spearmint

about groundwork

Groundwork is all about the fundamentals. Putting to use the empirical knowledge he has gained from making wine for his first label, Sans Liege Wines, Curt Schalchlin seeks to bring his experience to a new set of wines that embrace the soul and simple living of the Rhône. Groundwork is built upon Curt's comfort and confidence as a winemaker, instructing him to trust in the fruit, the vineyards, and his own rich experience as guides.